Routine Food

YMCA of Metropolitan Milwaukee
John C Cudahy Center
9050 N 91st St
Milwaukee,WI

6/17/2014

The following list of violations of the Wisconsin Administrative Code as adopted by reference in the Milwaukee Code of Ordinances Chapter 68, and/or other City ordinance(s) must be corrected as soon as possible but not later than the date specified. A re-inspection fee may be assessed if the violation is not corrected by that date. An inspection fee may be charged for any repeat violations.

CDC Risk Code Factor Violation(s)

Code Number	Description of Violation	Correct By
CDC Risk Violation(s):	0	

Good Retail Practice Violations(s)

Code Number	Description of Violation	Correct By
Good Practice Violation(s):	0	

Total Violations: 0

Notes:

City of Milwaukee Health Department

Tom Barrett
Mayor

Bevan K. Baker, FACHE
Commissioner of Health

Joe'Mar Hooper, MPA
Health Operations Administrator

www.milwaukee.gov/health

Frank P. Zeidler Municipal Building, 841 North Broadway, 3rd Floor, Milwaukee, WI 53202-3653   phone (414) 286-3521   fax (414) 286-5990

Keep hot food at 135F. Take receiving and serving temperatures. If food is not received at or over 135F, you can reheat it to 165F or send it back to MCFI.

Make sure you calibrate your thermometer correctly with ice. Adjust as needed.

Sanitizer is bottled Quat. Ok to spray 1 utensil with bottle, any more you will need to fill up a bucket or sink with dilute bleach, dip and air dry.

Warewashing is as follows:
Wash soapy water
Rinse in clear water
Sanitize
Air dry

On 6/17/2014, I served these orders upon YMCA of Metropolitan Milwaukee by leaving this report with

Inspector Signature (Inspector ID:84)

Operator Signature

Est. #   826893